

# monachijskie jasne

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **83**
- SRM **6.2**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **2 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	2 kg (47.1%)	80.5 %	16
Grain	BESTMALZ - Best Pilsen	2 kg (47.1%)	80.5 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.4%)	80 %	6
Grain	Briess - Carapils Malt	0.15 kg (3.5%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11 g	---

## Notes

- chmiel szyszka suszona - zbiory 2018  
*Nov 25, 2019, 7:50 AM*